

THAI DINING

CHAOPHRAYA

noun: chow-pry-ä

*A river in Thailand formed by the
confluence of the Nan and Ping Rivers;
flows southward past Bangkok and
empties into the Gulf of Thailand.*

START OR SHARE

CHAOPHRAYA PLATTER (N) 10
Priced per person, minimum two people
The ultimate starter selection of chicken satay, Thai fish cakes, chicken spring rolls, prawn tempura and papaya salad roll.

MAEKLONG PLATTER (N) 9.5
Priced per person, minimum two people
Our most popular classic starter selection of chicken satay, pork dumplings, chicken spring rolls, sweetcorn cakes and Thai vegetable tacos.

VEGETARIAN PLATTER (V) 8.5
Priced per person, minimum two people
Combination of sweet corn cake, spring rolls, vegetable tempura and Thai vegetable Tacos.

PORK SPARE RIBS 8
See Krong Moo Yang
Grilled pork spare ribs marinated with fresh Thai herbs and homemade barbecue sauce, served with grilled pineapple.

CHICKEN SATAY (N) 9
Satay Gai
Our classic dish of chicken bamboo skewers, carefully grilled over charcoal, served with homemade peanut sauce and vegetable relish.

SOFT SHELL CRAB & PRAWN TEMPURA 12.5
Bhoo Nim & Koong Choop Pang Tod
Soft shell crab and prawn in a light crispy batter tempura with a sweet chilli dip.

SWEETCORN CAKES (V) 7
Tord Man Khao Pohd
Deep fried sweetcorn blended with red curry paste served with sweet chilli sauce.

CHICKEN SPRING ROLLS 7.5
Por Pia Gai
Hand-rolled crispy spring rolls filled with chicken, carrot, pickled cabbage and vermicelli served with a sweet chilli sauce.

STEAMED DUMPLINGS 7
Ka Nom Jeeb
Pork dumplings steamed and topped with fried garlic and a sweet soy sauce.

THAI CHICKEN TACOS 7.5
Taco Gai
Red curried chicken finished off with coconut milk and served over lightly pan-seared rice flour tacos.

PRAWN TOM-YUM 10
Tom Yam Goong
Creamy hot and sour soup with king prawns, mushrooms, lemongrass, galangal, roasted chilli and lime leaves flavoured with Thai herbs.

CHICKEN TOM-KHA 8.5
Tom Kha Gai
A rich and fragrant soup with chicken cooked in galangal, lemongrass, chilli, kaffir lime leaves, coconut milk and shimeji mushrooms.

MUSHROOM TOM-KHA SOUP (V) 8
Tom Kha Het
An aromatic Thai soup with shimeji mushrooms with galangal, lemongrass, chilli, coconut milk and kaffir lime leaves.

VEGETABLE TEMPURA (V) 7
Pak Choop Pang Tord
Tenderstem broccoli, asparagus and courgettes lightly battered and served with a sweet chilli dip.

THAI FISH CAKES (N) 8.5
Tord Man Pla
Spicy fish cakes blended with our special recipe of green beans, lime leaves and red curry paste served with a sweet chilli sauce and a peanut vegetable relish.

VEGETABLE SPRING ROLLS (V) 6.5
Por Pia Pak
Crispy spring rolls filled with carrot and vermicelli served with sweet chilli sauce.

การเดินทาง MAIN JOURNEY

We continue our journey with a selection of main course dishes, designed to share. We would recommend ordering a main and side dish per person. If looking for a more authentic experience, mix it up between sections - with at least one curry dish and a rice side.

A fork and spoon is the most traditional way to eat in Thailand, with the exception of noodles, when chopsticks are the preferred choice.

LIKE YOUR DISH SPICY?
Please let us know and we will do our best to accommodate

👉 Slightly spicy
👉👉 More spicy
👉👉👉 Spiciest

(N) Contains nuts
(V) Suitable for vegetarians

All of our dishes are prepared in a kitchen where nuts, gluten and other allergens are present, therefore we cannot guarantee that any dish is completely free from allergens due to the risk of cross-contamination. Detailed allergen information is available upon request. If you have a food allergy, intolerance or sensitivity please ask your waiter before placing your order and they will be able to help you with your choice.



CURRY

THAI GREEN CHICKEN CURRY 12.5
Gaeng Keow Wan Gai
Tender chicken breast simmered in coconut milk with Thai aubergine and courgette, garnished with sweet basil and chillies.

THAI RED PRAWN CURRY 14
Gaeng Ped Goong
King prawns cooked with a red curry paste from dried chillies in coconut milk with pineapple, courgettes, Thai aubergine and sweet basil.

MASSAMAN LAMB CURRY (N) 14
Massaman Gaeh
Pieces of tender lamb stewed with massaman curry, coconut milk, carrots, potatoes and baby onions, topped with cashew nuts. Massaman is made with turmeric, star anise, cardamom, cinnamon and chillies and is one of the favourite dishes of the Thai Royal Family, dating back to the 16th Century.

YELLOW FISH CURRY 18
Gaeng Garee Pla Ga Pong
Whole sea bass baked with creamy yellow curry, potatoes, baby onion and Thai aubergines.
(Please allow for 30 mins cook time)

GREEN VEGETABLE CURRY (V) 10.5
Gaeng Keow Wan Pak
Thai aubergines, courgettes and tofu garnished with sweet basil and chillies.

RED VEGETABLE CURRY (V) 10.5
Gaeng Ped Pak
Pineapple, courgettes, Thai aubergines and tofu garnished with sweet basil and chillies.

GRILL & STEAM

WEEPING TIGER SIRLOIN STEAK 19
Suea Rong Hai
A Chao Phraya classic! Grilled aged sirloin steak served on a sizzling plate with a trio of Thai sauces.

STEAMED SEA BASS FILLETS 17.5
Pla Ga Pong Neung Manao
Steamed sea bass fillets with coriander root, lemongrass, galangal, lime leaves, served with fresh chilli and lime sauce and a salad of sugar snap peas, choisum and chillies.

SIRLOIN STEAK WITH PANANG SAUCE 19
Panang Nua
Aged sirloin steak served on a bed of seasonal vegetables with creamy Penang sauce finished off with kaffir lime leaves.

PALM SUGAR & CHILLI GLAZED CHICKEN 16
Gai Yang
Marinated grilled chicken with a palm sugar, chilli and coriander glaze. Served with a seasonal Thai salad.

DUCK TAMARIND (N) 15.5
Ped Ob Sauce Makam
Roasted duck with palm sugar and tamarind sauce topped with fried shallots, cashew nuts and dried chilli. Served with seasonal vegetables.

LAMB TERIYAKI 21
Gaeh Ob Sauce Teriyaki
Tender lamb chops served with an assortment of seasonal vegetables and a trio of Thai dressings.

STIR FRIED DISHES

KING PRAWNS WITH GINGER 15
Goong Pad Khing & Het Horm
King prawns sautéed with shitake mushrooms, Thai ginger, spring onion and red bell peppers.

CHICKEN WITH CASHEW NUTS (N) 12
Gai Pad Met Mamuang Himmapan
A popular traditional dish of stir-fried crispy chicken with cashew nuts, onions, peppers, mushroom, spring onions with a roasted red chilli sauce and crispy chilli.

CRISPY PORK BELLY WITH THAI BASIL 12.5
Moo Grob Pad Gra Prao
Crispy pork belly served with sugar snap peas and peppers tossed with fresh chillies, garlic and hot basil leaves.

CHICKEN WITH PLUM SAUCE 11.5
Gai Choop Glet Kanom Pang Tord
Chicken breast coated with panko bread crumbs deep-fried and served with melon, cucumber and pineapple in a plum sauce.

NOODLES & RICE

CHICKEN PAD THAI (N) 10.5
Pad Thai Gai
The national dish of Thailand. Stir-fried rice noodles in tamarind sauce with chicken, spring onions, carrots, egg, tofu, sweet turnip and bean sprouts, topped with lightly pickled vegetables.

TOFU PAD THAI NOODLE (V) (N) 9
Pad Thai Pak
Stir-fried Thai rice noodles in tamarind sauce with tofu, spring onions, carrots, sweet turnip and bean sprouts, topped with pickled vegetables.

SPICY SEAFOOD UDON NOODLES 13.5
Sen Udon Pad Kee Mao Talay
Stir-fried Udon noodles with mussels, prawns and squid, sugar snap peas, onions, chilli, mushrooms and hot basil.

SPICY FRIED RICE WITH CHICKEN AND BASIL 12
Khao Pad Gra Prao Gai
Street-style traditional Thai fried rice with chicken, fresh chilli and garlic, topped with a fried egg.

Please note, we add a 10% discretionary charge for parties of eight or more.

We believe in fair reward, all service charges and tips are split between team members.

Login to our wifi for TREATS & REWARDS on your next visit



SALAD

CRISPY DUCK SALAD 10.5
Yam Ped Yang
Roasted crispy duck strips tossed with cucumber, shallots, spring onions, celery and pomegranate in a roasted chilli and lime dressing.

SPICY BEEF SALAD 14.5
Yam Nua Yang
Slices of grilled beef sirloin mixed with our special dressing made with lime, mint and chilli, tossed with grapes, tomatoes, red chilli and mixed green leaves.

SALMON SALAD 14
Salad Pla Salmon
Pan-fried salmon tossed with chilli jam, lemongrass, red onion and kaffir lime leaves.

TRADITIONAL PAPAYA SALAD (N) 9
Som Tam
A fresh and spicy salad of shredded papaya, dried shrimps, peanuts, carrots, cherry tomatoes and fine beans pounded with a pestle and mortar with lime, garlic, fish sauce, peanuts, chilli and palm sugar.

SOFT SHELL CRAB SALAD (N) 14
Yam Poo Nim Tord Grob
Thai green sour mango, lemon grass, red onion, chillies, peanuts, coriander, radish and fried soft shell crab.

VEGETARIAN PAPAYA SALAD (V)(N) 8.5
Som Tam Mang Sa Wi Ra
A fresh and spicy salad of shredded papaya, peanuts, carrots, cherry tomatoes and fine beans pounded with a pestle and mortar with lime, garlic, peanuts, chilli and palm sugar.

MUSHROOM SALAD (V) 9
Laab hed Yang
Sautéed shimeji mushrooms tossed in dressing made with soy sauce, ground rice and lime leaf.

SIDE DISHES

STEAMED JASMINE RICE 3
Khao Suay

STICKY RICE 3.5
Khao Neow

EGG FRIED RICE 3.8
Khao Pad Khai

COCONUT RICE 3.8
Khao Ma Prao

STEAMED NOODLES 3.5
Sen Jun Luak
Rice noodles steamed with bean sprouts served with fried garlic and light soy sauce

SUGAR SNAP PEAS, MUSHROOM & TENDERSTEM BROCCOLI 4.5

สวัสดิ์ SAWASDEE

Chaophraya takes its name from the main waterway in Thailand. In ancient times the Chaophraya river breathed life into the families who lived along its banks. Today the river is still regarded as part of the essence of Thailand which is where we take our inspiration from.

Our menu features a combination of both classic and contemporary dishes, each designed to capture the essence of different regions of Thailand.

Escape with us on a journey to Thailand

จุดเริ่มต้น STARTING POINT

We start our journey with small plates or snacks. In Thai culture we always eat 'family style,' sharing the food we order with those we are dining with. We would recommend ordering one each - but, of course, you don't have to share!